

The Signature CUT & COAST menu

Starters

LOBSTER CARGOT

Cold Water Lobster Tail Baked in Garlic Butter
with Havarti Cheese & Puff Pastry \$33

CAVIAR SERVICE

Royal Osetra Caviar 30g, Served with
Fingerling Potatoes, Gaufrette Potatoes,
Capers, Crème Fraîche, Fresh Chives,
Egg & Red Onion \$110

Entrées

SEAFOOD BOUILLABAISSÉ

Halibut, Shrimp, Littleneck Clams,
PEI Mussels, White Wine & Saffron-Infused
Tomato Broth, Grilled Bread \$45

WAGYU TRIO AROUND THE WORLD*

Japanese Miyazakigyu A5 Wagyu,
Seared Tableside

Australian Rangers Valley
Wagyu Filet Mignon

American Snake River Farms
Wagyu Strip

Served with Yakiniku Sauce, Black Lava Salt
& A5 Wagyu Butter \$125

LOBSTER THERMIDOR

Cold Water Lobster Tail, Cremini & Shiitake
Mushrooms, Parmesan & Gruyère Cheese,
Shallots, Thyme, Served with Vegetable
Tagliatelle \$60

PAN-SEARED HALIBUT

Royal Osetra Caviar Beurre Blanc,
Charred Lemon, Heirloom Carrots \$57

STEAK DIANE*

FLAMBÉED TABLESIDE

Filet Mignon 8oz, Cremini Mushrooms,
Diane Sauce \$58

Sommelier Wine Selections BY THE GLASS

ROMBAUER CHARDONNAY

Carneros, California

BELLE GLOS "CLARK & TELEPHONE" PINOT NOIR

Santa Maria Valley, California

KING ESTATE PINOT GRIS

Willamette Valley, Washington

THE PRISONER RED BLEND

Napa Valley, California

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell
eggs may increase your risk of foodborne illness, especially if you
have certain medical conditions. Before placing your order, please
inform your server if anyone in your party has a food allergy.